

Non-gluten proteins as structure forming agents in gluten free bread

Rafał Ziobro¹, Lesław Juszcak², Mariusz Witczak³, Jarosław Korus^{1*}

¹⁾ Department of Carbohydrate Technology,

²⁾ Department of Analysis and Evaluation of Food Quality,

³⁾ Department of Engineering and Machinery for Food Industry,

Faculty of Food Technology, University of Agriculture in Krakow

Balicka 122 Str., 30-149 Kraków, Poland

* Corresponding author. Tel./Fax: +48 12 6624747. E-mail: rrkorus@cyf-kr.edu.pl

Online Resource 1

Fig. S1 Scan of control gluten-free bread slice

Fig. S2 Scan of a slice of gluten-free bread containing albumin

Fig. S3 Scan of a slice of gluten-free bread containing collagen

Fig. S4 Scan of a slice of gluten-free bread containing lupine protein

Fig. S5 Scan of a slice of gluten-free bread containing pea protein

Fig. S6 Scan of a slice of gluten-free bread containing soy protein

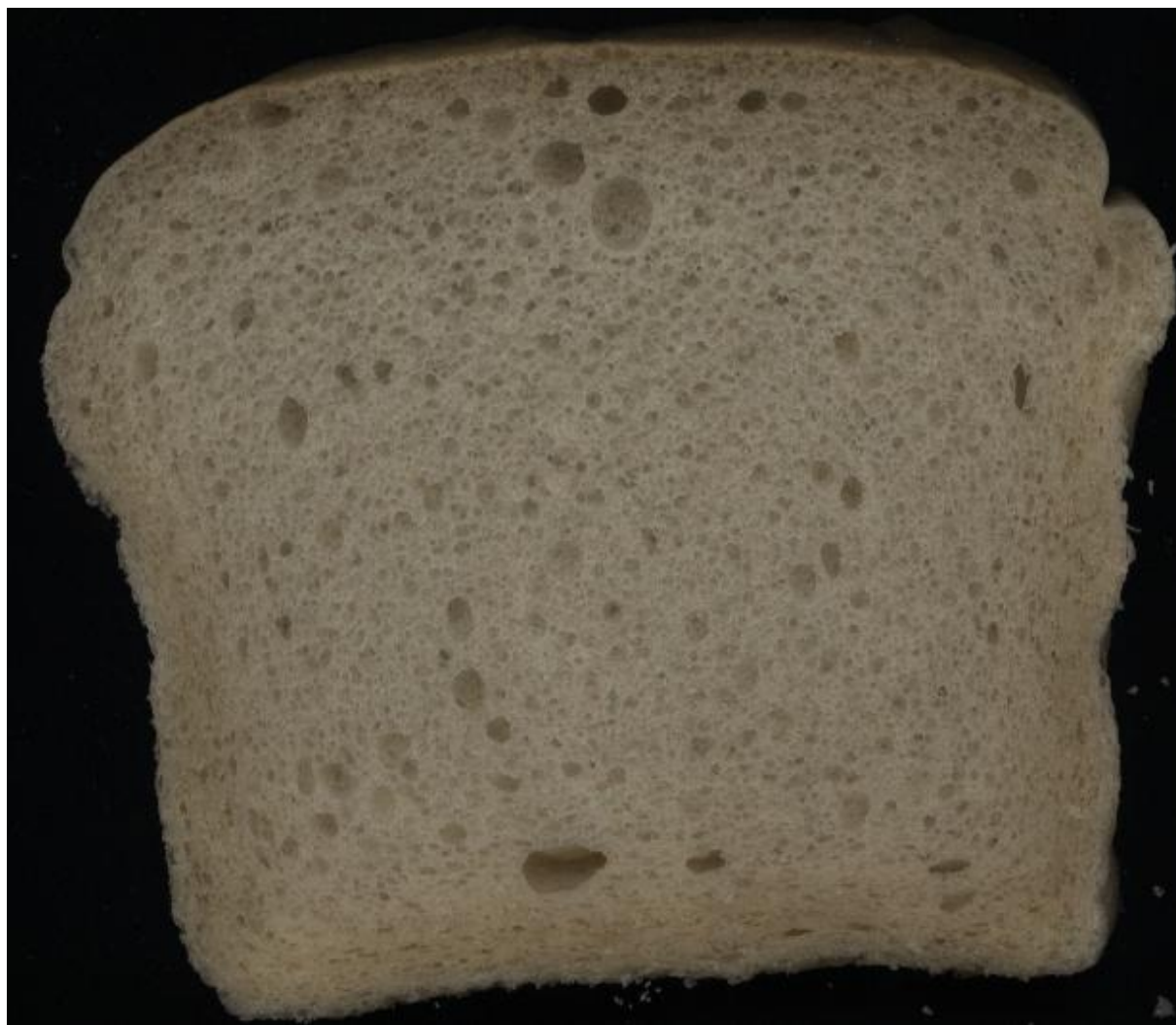


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